



FOR
EVERY
KIND OF
JOY

BRAVO CELEBRATORY BUFFET A

\$20.80 PER PERSON (\$22.67 WITH GST) / MINIMUM ORDER: 35 PAX / 9 ITEMS

COMPLIMENTARY BUNDLE CHOOSE 1

- Baby Assortment Bundle (Red Egg and Ang Ku Kueh) (VEGAN)
- Dessert Assortment Bundle (Zesty Lemon Meringue Tart and New York Cheese Cake)
- Longevity Assortment Bundle (Longevity Bun "Shou Tao" and Chive Dumpling)

POULTRY CHOOSE 1

- Hometown Curry Chicken with Potatoes **RECOMMENDED**
- Miso Honey Garlic Grilled Chicken Thigh
- Oven Baked Chicken with Mushroom Gravy

FISH CHOOSE 1

- Baked Garlic Miso Fish
- Battered Fish Fillet in Thai-style Sweet Chilli Lime **RECOMMENDED**
- Steamed Fish in Superior Soy Sauce

SEAFOOD CHOOSE 1

- Paprika Prawn Fritter with Szechuan Mala Dip
- Prawn Fritter with Mentaiko Mayo Dip **RECOMMENDED**
- Tempura Lava Shrimp Ball **RECOMMENDED**

VEGETABLE AND SOY CHOOSE 1

- Broccoli with Carrot (VEGAN)
- Cauliflower with Mushroom (VEGAN)
- Claypot-style Braised Tofu with Mixed Vegetables and Mushroom (VEGAN)
- Egg Beancurd with Chilli Crab Sauce **RECOMMENDED**
- Siao Bai Chye with Carrot (VEGAN)

SAVOURY BITES CHOOSE 1

- Breaded Fish and Cheese Fingers **RECOMMENDED**
- Chicken Ngoh Hiang
- Otak-Otak (Steamed Spicy Fish Cake)
- Vegetable Gyoza (VEGAN)

STAPLE CHOOSE 1

- Mee Goreng
- Sin Chow Bee Hoon
- Wok-Fried Hong Kong Noodles
- Japanese-style Garlic Fried Rice with Seaweed **RECOMMENDED**
- Yang Chow Fried Rice

DESSERT CHOOSE 1

- Chilled Passionfruit Jelly with Lime (VEGAN) **RECOMMENDED**
- Silky Almond Jelly with Rambutan and Chia Seeds
- Summer Watermelon in "Bandung" Rose Syrup (VEGAN)
- Tropical Fresh Fruit Platter (VEGAN)

BEVERAGE CHOOSE 1

- Pink Guava
- Tropical Punch

COMPLIMENTARY THEMED DECOR CHOOSE 1

- Tropical Paradise
- Longevity
- Wild Sadari
- Whimsical Celebration





THEME: TROPICAL PARADISE



THEME: LONGEVITY

CHEERS CELEBRATORY BUFFET B

\$25.80 PER PERSON (\$28.12 WITH GST) / MINIMUM ORDER: 30 PAX / 10 ITEMS

COMPLIMENTARY BUNDLE CHOOSE 1

- Baby Assortment Bundle (Red Egg and Ang Ku Kueh) (VEGAN)
- Dessert Assortment Bundle (Zesty Lemon Meringue Tart and New York Cheese Cake)
- Longevity Assortment Bundle (Longevity Bun "Shou Tao" and Chive Dumpling)

POULTRY CHOOSE 1

- Ayam Rendang (Rendang Chicken) **RECOMMENDED**
- Hometown Curry Chicken with Potatoes
- Signature Four Seasons' Chicken **RECOMMENDED**

FISH CHOOSE 1

- Baked Garlic Miso Fish
- Battered Fish Fillet in Thai-style Sweet Chilli Lime **RECOMMENDED**
- Ocean Catch with Tartar Dip
- Steamed Fish in Superior Soy Sauce

SEAFOOD CHOOSE 1

- Paprika Prawn Fritter with Szechuan Mala Dip
- Prawn Fritter with Mentaiko Mayo Dip **RECOMMENDED**
- Singapore Cereal Prawn
- Wok-Tossed Prawn in Creamy Salted Egg Yolk Sauce and Curry Leaves **RECOMMENDED**

VEGETABLE CHOOSE 1

- Broccoli with Carrot (VEGAN)
- Roasted Vegetables with Aromatic Herbs (Zucchini, Eggplant and Cherry Tomatoes) (VEGAN) **RECOMMENDED**
- Stir-Fried Kai Lan with Mushroom (VEGAN)

SOY AND OTHERS CHOOSE 1

- Egg Beancurd with Chilli Crab Sauce
- Otak-Otak (Steamed Spicy Fish Cake)
- Tauhu Goreng with Peanut Sauce (VEGAN) **RECOMMENDED**

SAVOURY BITES CHOOSE 1

- Azuki Bean Custard Milk Roll
- Breaded Fish and Cheese Fingers
- Chicken Ngoh Hiang
- Seafood Croquette **RECOMMENDED**
- Vegetable Gyoza (VEGAN)

STAPLE CHOOSE 1

- Braised White Bee Hoon **RECOMMENDED**
- Mee Goreng
- Wok-Fried Hong Kong Noodles
- Japanese-style Garlic Fried Rice with Seaweed **RECOMMENDED**

PASTRY AND DESSERT CHOOSE 1

- Choux Puff **RECOMMENDED**
- Chilled Passionfruit Jelly with Lime (VEGAN)
- Silky Almond Jelly with Rambutan and Chia Seeds **RECOMMENDED**
- Summer Watermelon in "Bandung" Rose Syrup (VEGAN)

BEVERAGE CHOOSE 1

- Iced Lemon Tea
- Pink Guava
- Tropical Punch

COMPLIMENTARY THEMED DECOR CHOOSE 1

- Tropical Paradise
- Longevity
- Wild Sadari
- Whimsical Celebration



THEME: WILD SAFARI



THEME: WHIMSICAL CELEBRATION



HOORAY CELEBRATORY BUFFET C

\$32.80 PER PERSON (\$35.75 WITH GST) / MINIMUM ORDER: 30 PAX / 11 ITEMS

COMPLIMENTARY BUNDLE CHOOSE 1

- Baby Assortment Bundle (Red Egg and Ang Ku Kueh) (VEGAN)
- Dessert Assortment Bundle (Zesty Lemon Meringue Tart and New York Cheese Cake)
- Longevity Assortment Bundle (Longevity Bun "Shou Tao" and Chive Dumpling)

POULTRY CHOOSE 1

- Hometown Curry Chicken with Potatoes
- Prawn Paste Chicken Chop
- Signature Four Seasons' Chicken **RECOMMENDED**
- Stewed Tomato Spiced Butter Chicken

FISH CHOOSE 1

- Grilled Salmon with Garlic Butter
- Grilled Sea Bass Fillet with Sambal **RECOMMENDED**
- Thai-style Steamed Sea Bass with Lime and Garlic
- Torched Salmon with Mentaiko Sauce **RECOMMENDED**

SEAFOOD AND MEAT CHOOSE 1

- Clams and Mussels with Herbs Garlic
- Superior Herbal Prawns
- Wok-Tossed Prawn in Creamy Salted Egg Yolk Sauce and Curry Leaves **RECOMMENDED**
- Four Seasons' Teochew Braised Duck **RECOMMENDED**
- Signature Rendang Daging (Beef Rendang) **RECOMMENDED**

VEGETABLE CHOOSE 1

- Aloo Gobi Masala (Cauliflower Potato Curry) (VEGAN)
- Broccoli with Braised Chinese Mushroom (VEGAN)
- Curry Vegetable (VEGAN) **RECOMMENDED**
- Kai Lan with Shimeji Mushroom and Carrots (VEGAN)
- Roasted Vegetables with Aromatic Herbs (Zucchini, Eggplant and Cherry Tomatoes) (VEGAN) **RECOMMENDED**

SOY CHOOSE 1

- Claypot-style Braised Tofu with Mixed Vegetables and Mushroom (VEGAN)
- Egg Beancurd with Chilli Crab Sauce
- Plant-based "Pandan Chicken" **RECOMMENDED**

SAVOURY BITES CHOOSE 1

- Baked Burrito
- Prawn Toast
- Seafood Croquette
- Tempura Lava Shrimp Ball **RECOMMENDED**

DIM SUM AND OTHERS CHOOSE 1

- Otak-Otak (Steamed Spicy Fish Cake)
- Rose "Har Gao" Shrimp Dumpling **RECOMMENDED**
- Steamed Chicken Siew Mai
- Steamed Crystal Dumpling (VEGAN)

STAPLE CHOOSE 1

- Spaghetti Aglio e Olio
- Stir-Fried Ee Fu Noodles
- Japanese-style Garlic Fried Rice with Shrimp and Seaweed **RECOMMENDED**
- Szechuan Mala Fried Rice with Shrimps

DESSERT CHOOSE 1

- Chilled Passionfruit Jelly with Lime (VEGAN)
- Chilled Peach Gum Soup with Longan and Goji Berry (VEGAN) **RECOMMENDED**
- Silky Almond Jelly with Rambutan and Chia Seeds **RECOMMENDED**
- Summer Watermelon in "Bandung" Rose Syrup (VEGAN)

BEVERAGE CHOOSE 1

- Iced Lemon Tea
- Pink Guava
- Tropical Punch
- Yuzu Citron Tea

COMPLIMENTARY THEMED DECOR CHOOSE 1

- Tropical Paradise
- Longevity
- Wild Sadari
- Whimsical Celebration



ADD-ONS

DIY STATION

Popiah DIY Station
Serves approximately 30 rolls. **\$130.00 (\$141.70 with GST)**

Nonya Kueh Pie Tee DIY Station
Serves approximately 100 cups. **\$180.00 (\$196.20 with GST)**

Signature Laksa DIY Station
Serves approximately 50 pax. **\$280.00 (\$305.20 with GST)**



Vegetarian Bento of the Day

BENTO

Vegetarian Bento of the Day
1 Main + 4 Items **\$9.00 (\$9.81 with GST)**
1 Main + 5 Items **\$13.00 (\$14.17 with GST)**

Gluten-free Meal Box
Sous Vide Chicken Meal Box (GF) **\$13.80 (\$15.04 with GST)**
Baked Salmon Meal Box (GF) **\$23.80 (\$25.94 with GST)**

BISTRO TABLE

Bistro Table with Cover
Ivory/Black table cover. **\$40.00 (\$43.60 with GST)**

Silk flower Arrangement
For bistro table. **\$10.00 (\$10.90 with GST)**



Bistro table with silk flower decor

BEVERAGES IN CAMBRO

Hot Water in Cambro
Serves approximately 50 cups. **\$25.00 (\$27.25 with GST)**

Iced Water in Cambro
Serves approximately 50 cups. **\$25.00 (\$27.25 with GST)**

Coffee in Cambro
Serves approximately 50 cups. **\$60.00 (\$65.40 with GST)**

Tea in Cambro
Serves approximately 50 cups. **\$60.00 (\$65.40 with GST)**

MANPOWER

Service Staff
For 3 hours duration. Additional hours - \$25/hour. **\$120.00 (\$130.80 with GST)**

CROCKERY

Coffee Cup, Saucer, Tea Spoon **\$1.50 (\$1.64 with GST) each**

Glassware **\$1.00 (\$1.09 with GST) each**

Porcelain Ware Set
9" Plate, Fork, Spoon. **\$3.00 (\$3.27 with GST) each**

With crockery rental, service staff is required for set-up & clearing at \$120.00 (\$130.80 with GST) for a minimum of 3 hours.



GRAZING TABLE

Charcuterie & Cheese Board Grazing Table
A beautifully arranged assortment of meats, cheeses, fruits, and nuts for guests to enjoy. **\$1,388.00 (\$1,512.92 with GST)**



MENU FAQ

CELEBRATORY BUFFET

FOOD & MENUS

Are you Halal-certified?

Yes, we are MUIS Halal-certified.

Do you provide vegetarian or vegan options?

Yes. Dishes that are vegetarian or vegan by default are marked. Some dishes can also be modified to be vegetarian or vegan—please enquire with us.

Vegan: No meat, dairy, eggs, honey, or alliums.

Vegetarian: No meat, poultry, fish, eggs, or alliums. Dairy and honey may be included.

Are your menus designed with healthier cooking in mind?

Yes. We are certified by the Singapore Health Promotion Board and use healthier oil and lower sodium in our cooking across all menus.

Do you cater to gluten-free or other allergens?

We take precautions, but we cannot guarantee that items are completely allergen-free due to the use of shared kitchen equipment.

DELIVERY & SET-UP

What does the buffet set-up include?

The buffet includes a full setup with tables, food warmers with skirting, food wax, food labels, tongs and scoops, biodegradable disposable ware, serviettes, and a dustbin with a garbage bag.

What are the delivery charges?

Standard Set-up Delivery Charge: \$80.00 (\$87.20 with GST)

Applicable delivery surcharge:

Restricted Areas (e.g. Jurong Island, Airline House, Changi Cargo, PSA Building): \$150.00 (\$163.50 with GST)

Sentosa Island: \$30.00 (\$32.70 with GST)

CBD/Orchard surcharge: \$10.00 (\$10.90 with GST)

Delivery charges are fixed and non-waivable.

What if my location does not have a lift?

There will be a surcharge of \$50–\$200 (\$54.50–\$218.00 with GST) if equipment must be carried upstairs or through narrow walkways.

An additional \$50.00 (\$54.50 with GST) will be charged if this information is not provided in advance.

TIMING & SURCHARGES

When will you set up?

We will arrive 30–60 minutes before the meal time to complete the setup. Food should be consumed within two hours.

E.g. For a 12 pm meal, we will arrive between 11 am and 11:30 am, and setup will be completed by 12 pm.

How long can I keep the setup?

We will collect the setup 2 hours after your meal time.

Are there surcharges for early or late delivery?

Before 8 am: \$100.00–\$250.00 (\$109.00–\$272.50 with GST)

After 7:30 pm: \$50.00–\$100.00 (\$54.50–\$109.00 with GST)

ORDERS & CANCELLATIONS

When should I place my order?

Orders must be placed at least 4 working days in advance.

What if I need to cancel or change my order?

Changes must be made at least 4 working days before the event date.

Cancellations Charges:

Written request received at least 5 working days before: No charge.

Written request received less than 5 working days before: 50% charge.

Written request received less than 48 hours before: 100% charge.

After payment has been made: \$50.00 (\$54.50 with GST) administration fee applies.

LEFTOVERS & TAKEAWAYS

Are takeaway boxes provided?

No, takeaway boxes are not provided due to Singapore Food Agency (SFA) food safety regulations.

